

happy hour

AFTERNOONS & LATE NIGHT

3PM-5:30PM MON - FRI

10PM-Close SUN-THURS | 11PM-Close FRI-SAT

No substitutions. Not available To-Go, on Holidays, or at The Lobby Bar.

eats

GREEN GARBANZO HUMMUS 7

served with chive flat bread

FRESH MARKET VEGGIE CRUDITE 7

WOOD OVEN ROASTED OLIVES 6

CARAMELIZED BRUSSELS 8

served with seasonal accompaniments

DEVILED EGGS WITH CANDIED BACON 6

ADOBO FRENCH FRIES 4

THREE CHEESE BOARD 18

honeycomb, dried fruit, ciabatta toast

'THE CLASSIC' MARGHERITA FLATBREAD 12

tomato sauce, mozzarella, basil

ZOE'S SWEET AND SPICY PEPPERONI FLATBREAD 14

all natural pepperoni, suzie's peppers, chili honey, feta, 3-cheese blend, basil

BROCCOLINI AND ROASTED GARLIC FLATBREAD 14

fontina, chili paste, balsamic honey

KALE CAESAR SALAD* 10

baby kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing
+ chicken 7

CHICKEN TINGA SLIDERS (2) 10

adobo, cabbage-fresno slaw, hawaiian roll

ROYALE WITH CHEESE* 14

ground short rib burger, potato bun, white cheddar, secret sauce, adobo fries

MAC N CHEESE 8

+ bacon 2

something sweet

ICE CREAM SANDWICH 5

WARM CHOCOLATE BROWNIE 4

a la mode +3

SINGLE SCOOP ICE CREAM 4



mixes

WELL DRINKS 8

JAIME'S MARGARITA 10

luna azul reposado tequila, shaken on the rocks

APEROL SPRITZ 10

aperol, mumm napa sparkling wine, splash of soda

VENTURA VESPER 10

skyy vodka, beefeater gin, lillet blonde, lemon twist

beers

NORTH COAST SCRIMSHAW PILSNER 6

ENEGREN SCHONER TAG HEFEWEIZEN 6

ALTAMONT MAUI WAUI IPA 6

SOCAL VIBES CO SEASONAL CIDER 8

wines

8 per glass or 28 per bottle

EMMOLO SAUVIGNON BLANC

SEA SUN CHARDONNAY

AVA GRACE ROSÉ

EOS PINOT NOIR

SKYSIDE RED BLEND

Looking , for a nightcap?

Join us at Late Night Happy
Hour to end the evening on
a high note!

An automatic gratuity of 18% will be added to parties of 6 or more.

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 260514

mixes

GARLAND 1972 | 17

bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J | 17

malfy gin con limone, st. germaine, hand-pressed lemon juice, sage and mumm float

STRAWBERRY FIELDS | 16

nat kidder vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 17

fig-infused elijah craig rye, maple, nocello

LA PIÑELA | 18

espolon reposado, licor 43, pineapple, lime

FRONT LAWN FLAMINGO | 17

codigo reposado, vida mezcal, guava, hibiscus, orange liqueur, lime

CUCUMBER PRESS | 15

bombay sapphire gin, lime juice, cilantro, cucumber, st-germain liqueur

BLACKBERRY SAGE SHRUB | 15

chopin vodka, st-germain, bitter truth violet liqueur, lime

HOLY SMOKES | 15

ilegal mezcal, madagascar vanilla, agave, thai chili

WAKE UP CALL | 16

titos vodka, evil bean coffee liqueur, city bean cold brew, house-made vanilla syrup

BANANA FASHIONED | 17

angels envy, banana liqueur, ron centenario rum, walnut bitters

wines

SPARKLING

MUMM BRUT | Napa | 13 | 52 btl

LAETITIA BRUT ROSÉ | Arroyo Grande | 17 | 68 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl

EMMOLO, SAUVIGNON BLANC | Napa | 12 | 48 btl

STAGS LEAP, SAUVIGNON BLANC | Napa | 19 | 76 btl

SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl

MER SOLEIL RESERVE, CHARDONNAY

| Monterey County | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

FLOWERS, ROSÉ | Sonoma | 17 | 68 btl

RED

CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 btl

FRANK FAMILY, PINOT NOIR | Carneros | 22 | 88 btl

STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 16 | 64 btl

CAYMUS-SUISUN "WALKING FOOL", BLEND

| Suisun Valley | 17 | 68 btl

DAOU, CAB SAUV | Paso Robles | 16 | 64 btl

ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl

*JUSTIN "ISOSCELES," BLEND | Paso Robles | 30 | 120 btl

*CAYMUS, CAB SAUV 2022 | Napa | 34 | 187 btl (1 L)

*preserved by the Coravin Wine System

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

FIGUEROA MTN | SANTA BARBARA CITRUS | 7

NORTH COAST OLD RASPUTIN | IMPERIAL STOUT | 7

SOCAL VIBES CO | SEASONAL CIDER | 16 OZ | 11

FULLER BODY BEERS

NORTH COAST PRANGSTER | BELGIAN | 7

SIERRA NEVADA | PALE ALE | 6

KARL STRAUSS RED TROLLEY | RED ALE | 6

BALLAST POINT SCULPIN | IPA | 7

STONE DELICIOUS | HAZY IPA | 7

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

8ONE8 GRAVITY HILL | BELGIAN TRIPEL | 8

ALTAMONT MAUI WAUI | WEST COAST IPA | 8

CALIDAD EL TITAN | DARK MEXICAN LAGER | 8

mocktails

BEEEEEE YOURSELF | 9

lavender, lemon, honey, sparkling water

THE REFRESHER | 9

cucumber, lemon-lime, ginger, sparkling water

JUANITO MOJITO | 9

pineapple, lime, agave, ginger, mint, blackberries. sparkling water

looking for something special?

ask your server for the complete wine list to check out our selection of california wines by the bottle!